



**GEORGIA DEPARTMENT OF HUMAN RESOURCES**  
**Food Service Establishment Inspection Report**

**Establishment Name:** Ruby Tuesday  
**Address:** 1405 N Hwy 85

**City:** Fayetteville

**Time In:** 9:15 am

**Time Out:** 10:45 am

**Inspection Date:** 5/25/2010

**CFSM:** laura johnson

**Purpose of Inspection:** Routine: ☒ Follow-Up: ☐ Complaint: ☐  
Preliminary: ☐ Other: ☐

**Risk Type:** 1 ☐ 2 ☒ 3 ☐ **Permit#:** 1-16426

'Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Last Score  
**96**

Grade  
**A**

Date  
**2/26/10**

Prior Score  
**92**

Grade  
**A**

Date  
**10/26/09**

**CURRENT SCORE**

**82**

**CURRENT GRADE**

**B**

**SCORING AND GRADING:**

A=90-100 B=80-89 C=70-79 U<69

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

**IN**=in compliance **OUT**=not in compliance **NO**=not observed **NA**=not applicable **COS**=corrected on-site during inspection **R**=repeat (violation of the same code provision)=2 points per subcategory

Compliance Status					COS	R
1	IN	OUT	NA	NO	4 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
1-2. Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>
2	IN	OUT	NA	NO	9 points	
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1</b>						
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
2-1A. Proper use of restriction & exclusion					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1B. Hands clean and properly washed					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed					<input type="radio"/>	<input type="radio"/>
<b>Employee Health, Good Hygienic Practices-Subcategory 2</b>					4 points	
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
2-2A. Management awareness; policy present; reporting					<input checked="" type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-2B. Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-2C. No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
2-2D. Adequate handwashing facilities supplied & accessible					<input type="radio"/>	<input type="radio"/>
3	IN	OUT	NA	NO	9 points	
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
3-1A. Food obtained from approved source; parasite destruction					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-1B. Food received at proper temperature					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
3-1C. Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>
4	IN	OUT	NA	NO	9 points	
<b>Protection from Contamination-Subcategory 1</b>						
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>
4-1A. Food separated and protected					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served					<input type="radio"/>	<input type="radio"/>
<b>Protection from Contamination-Subcategory 2</b>					4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
4-2A. Food stored covered					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
4-2B. Food-contact surfaces: cleaned & sanitized					<input type="radio"/>	<input type="radio"/>

Compliance Status					COS	R
5	IN	OUT	NA	NO	9 points	
<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1</b>						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
5-1A. Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
5-1B. Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>
<b>Consumer Advisory-Subcategory 2</b>					4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
5-2. Consumer advisory provided for raw and undercooked foods					<input type="radio"/>	<input type="radio"/>
6	IN	OUT	NA	NO	9 points	
<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1</b>						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
6-1A. Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
6-1B. Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
6-1C. Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
6-1D. Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>
<b>Date Marking-Subcategory 2</b>					4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
6-2. Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>
7	IN	OUT	NA	NO	9 points	
<b>Highly Susceptible Populations</b>						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	<input type="radio"/>
7-1. Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>
8	IN	OUT	NA	NO	4 points	
<b>Chemicals</b>						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	<input type="radio"/>
8-2A. Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
8-2B. Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>
9	IN	OUT	NA	NO	4 points	
<b>Conformance with Approved Procedures</b>						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	<input type="radio"/>
9-2. Compliance with variance, specialized process and HACCP plan					<input type="radio"/>	<input type="radio"/>

**GOOD RETAIL PRACTICES**

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R=Repeat (violation of the same code provision) = 1 point per

Compliance Status					COS	R
10	OUT	Safe Food and Water, Food Identification			3 points	
	<input type="radio"/>	10A. Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10B. Water and ice from approved source			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10C. Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags			<input type="radio"/>	<input type="radio"/>
11	OUT	Food Temperature Control			3 points	
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11B. Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11C. Approved thawing methods used			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11D. Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>
12	OUT	Prevention of Food Contamination			3 points	
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12B. Personal cleanliness			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12C. Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12D. Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>
13	OUT	Postings and Compliance with Clean Air Act			3 points	
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act			<input type="radio"/>	<input type="radio"/>

Compliance Status					COS	R
14	OUT	Proper Use of Utensils			1 point	
	<input type="radio"/>	14A. In-use utensils: Properly stored			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	14D. Gloves used properly			<input type="radio"/>	<input type="radio"/>
15	OUT	Utensils, Equipment and Vending			1 point	
	<input type="radio"/>	15A. Food & nonfood-contact surfaces cleanable, properly designed, constructed, used			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	15C. Nonfood-contact surfaces clean.			<input type="radio"/>	<input type="radio"/>
16	OUT	Water, Plumbing and Waste			2 points	
	<input type="radio"/>	16A. Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	16B. Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	16C. Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>
17	OUT	Physical Facilities			1 point	
	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained			<input checked="" type="radio"/>	<input type="radio"/>
	<input type="radio"/>	17C. Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>
18	OUT	Pest and Animal Control			3 points	
	<input type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>

**Person in Charge (Signature):**

**(Print)**

**Date:** 5/25/2010 9:15:00 AM

**Inspector (Signature):**

**Follow-up:** Yes ☐ No ☒

**Follow-up Date:**

# Food Service Establishment Inspection Report Addendum

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**Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j)**

<b>Establishment</b> Ruby Tuesday	<b>Permit</b> 1-16426	<b>Date</b> InspectionDate2
<b>Address</b> 1405 N Hwy 85	<b>City/State</b> Fayetteville, GA 30214	<b>Zip Code</b> 30214

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
potato salad-cooler	36	spinach dip-walkin cooler	38	season butter-walkin cooler	35
broccoli salad-cooler	36	orange peanut sauce-walkin cooler	38	pasta-cooler	38
mediterranean salad-cooler	36	white bean soup-walkin cooler	38	raw hamburger patties-cooler	38
cottage cheese-cooler	38	cut tomatoes-walkin cooler	37	raw hamburger-cooler	37
cut mushrooms-cooler	37	hard boiled eggs-walkin cooler	36	broccoli-cooler	38
raw chicken-walkin cooler	37	raw fish-walkin cooler	34	rice-cooler	38
raw ground beef-walkin cooler	38	raw lobster-walkin cooler	35	raw lobster-cooler	36
cooked ribs-cooling	38	shrimp-walkin cooler	35		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
S2	#2-2B: Employees must drink from a single service cup with lid and straw. 16oz gatorade bottle stored in make-line cooler. corrected.
S4	#4-1A: Raw foods must be stored below ready to eat foods in walk-in cooler. raw hamburger patties above cut tomatoes/dressing/cheese. corrected. #4-2B: Additional cleaning of ice machine, underneath of make-line cooler lid
S17	#17B: keep dumpster doors closed. corrected.

**Person in Charge (Signature)**

**Date**

**Inspector (Signature)**

**Date** 5/25/2010 9:15:00 AM

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**Inspector (Signature)** \_\_\_\_\_ **Date** 5/25/2010 9:15:00 AM